

COFFEE Dry STOUT II

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **39.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.78 kg (58.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.44 kg (5.4%) | 70 % | 299 |
| Grain | Strzegom Karmel 30 | 0.44 kg (5.4%) | 70 % | 30 |
| Grain | Carafa | 0.22 kg (2.7%) | 70 % | 664 |
| Grain | Carafa II | 0.22 kg (2.7%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy ciemny | 0.22 kg (2.7%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.22 kg (2.7%) | 70 % | 1000 |
| Grain | Strzegom Barwiący | 0.15 kg (1.8%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.74 kg (9.1%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.694 kg (8.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 80 min | 8.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 16.18 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | ziarna kawy | 50 g | Secondary | 6 day(s) |

Notes

- Zасыр dodany do H2O 55 st., słody palone dodane w 72 st. na 15 min
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